

Redford donates 800 acres; protects land from developers

SUNDANCE — More than 800 acres of actor Robert Redford's property is now off limits to development.

Redford donated a conservation easement to Utah Open Lands to preserve 850 acres above the Sundance resort. The land consists of critical wildlife habitat, watershed and alpine meadows.

"The decision of our family to protect this particular land came from a simple desire to ensure that it would never be jeopardized by development and thus remain intact forever," Redford said in a written statement. "We are grateful to Utah Open Lands for making this possible."

Redford spokeswoman Julie Mack said the land has not been appraised for its developable value, but she said it is considered "prime real estate."

Utah Open Lands is an eight-year-old group dedicated to preserving Utah's open spaces through conservation easements that bar development on the land forever.

"Without the conscientious stewardship of landowning families like the Redfords, large-scale preservation of Utah's treasured landscapes would be virtually impossible," said Wendy Fisher, Utah Open Lands executive director.

Commission reluctant to approve charter school in canyon zone area

By Sharon M. Haddock
Deseret News staff writer

8-28-98

PROVO — Sundance parents may get permission next year to open a charter school in the North Fork Fire Station, but county officials aren't so sure they'll allow the school in the canyon's zone.

Utah County commissioners said Wednesday during an evening meeting and public hearing for a zone amendment that opening up the critical environment zone to allow schools may not be wise.

Commissioner Gary Herbert said while the need presented by parents who live in the Sundance area may be justified, amending the CE-2 zone would mean schools could be built in critical environment areas throughout the county.

Mike and Stacey Benefield said the effort to get a charter school approved for Sundance would in no way bring harm to the canyon but would, in fact, reduce impact because parents would not be driving in and out during the winters to get children to school.

Stacey Benefield said there are approximately 15 children very interested in attending the charter school, which she said would be located in the community room of the North Fork Fire Station.

Others interested in attending would be accepted only if space permitted and if they live in the adjacent canyon area.

She said the charter school was turned down by the State School Board in the initial phase but would be resubmitted and reheard in November 1998 for the next school year.

A new law allows the school board to grant eight three-year pilot charters to schools outside the regular school system but publicly funded.

Commissioner David Gardner questioned whether two taxing entities — in this case, the Alpine School District and the North Fork Fire District — could share the same facility without confusion and problems over contracts and mixed tax revenues.

Commissioner Gary Herbert said while it is not the county's decision as to whether or not the school is a good idea, the issue of whether to allow schools in the critical environment zones is.

"My question is why? Why should we allow it when what we're attempting to do in the critical environment zones is to limit growth?" he said.

Mike Benefield said there are

more and more people living full-time at Sundance, approximately 80 families at last count.

"Our concern is driving out of the canyon on a daily basis," he said.

He said Alpine School District officials he's talked with seem very supportive of the effort and have even provided materials for how to best run a one-room school effectively.

He said since the charter school will be a public school there will be checks and balances in place that will prohibit proliferation and the kinds of problems the commissioners foresee.

Herbert reiterated that once the zone is amended for the Sundance site, all CE-2 zones would be open to those who might want to put a school in a canyon area.

Planning director Jeff Mendenhall said the staff recommended the commission not approve the request, but the Planning Commission voted in favor if the change was only to allow public — not private — schools.

"We're not sure this is the time or the place to change the zone," Mendenhall said.

Whether to change the zone will be on the agenda for an upcoming regular commission meeting.

Sundance celebrates change of seasons this weekend with Fall Festival

By The Daily Herald

SUNDANCE — Fall Festival planners invite the public to help celebrate the change of seasons with food, art, music and Native American storytelling Saturday and Sunday at Sundance Resort.

Sundance, nestled under the towering peaks of Mount Timpanogos, is experiencing dramatic changes during the autumn season. Fiery reds, oranges and yellows drape the mountainside as the air turns crisp.

Musicians will perform throughout each day in the open air of the Sundance

10-9-98
Village. All concerts are free and music platforms vary from the Celtic sounds of Kirkmount to the blues and folk sounds of Wild Grass. Fire On The Mountain, Maggie & Julie and FiddleSticks are just a few more of the bands that will play.

In addition to the performing music, Native American Storyteller and Writer Robert Johnson Perry will capture the audience each day with his collected stories of many Tribes.

Fall Festival activities are free.

Guest chefs from Salt Lake City and Park City will join Sundance's award winning

If you go:

When: 10 a.m.-6 p.m.,
Saturday and Sunday

Where: Sundance Village

What: Fall Festival,
including food, art, music

Executive Chef Trey Foshee in developing harvest menus for a daily barbecue, dinner each evening in the Tree Room and a wide variety of baked goods.

Visiting chefs from Salt Lake include Frank Mendoza from Metropolitan and David Jones from Log Haven. Park City featured chefs include Scott Albert and David

Berkowitz from La Compagne. Each chef will demonstrate harvest cooking throughout each day.

A gourmet harvest barbecue is available each day from 11 a.m. at the base of the Sundance mountain. Choices ranging from barbecue chicken to grilled portobello burgers and Cajun sausage will be served. Bakery items including cookies, breads, cakes and pies will be available in booths throughout the Village.

During the Fall Festival, visiting artists will display their work in art booths. All art will be available for purchase.

Items include fine art, pottery, sculptures, hand crafted pillows and boxes, quilts from the Sundance Catalog willow furniture, Native American art and jewelry, and much more from award winning artists.

Booths will be dispersed throughout the Sundance Village offering art, food and hands-on education. All who attend the Fall Festival at Sundance will have the opportunity to leave with a new appreciation of the changing seasons.

For more information about the Sundance Fall Festival, please call (801) 225-4107.

Christmas at Sundance means concerts, movies and more

12-25-98

The Daily Herald

SUNDANCE — Christmas brings on a whole new meaning when visiting Sundance during the holidays.

During the Christmas and holiday festivities, the resort offers a selection of free concerts, movies and activities daily through Jan. 1.

There is also a wide range of New Year's activities from which to choose. The Owl Bar New Year's Eve Party in the Sundance Rehearsal Hall will

celebrate the new year from 9 to 1 a.m. with a live band, Moxie Tonic Cine Show, professional dancing instruction, oeuvres, party favors, a night countdown and

Sundance Christmas festivities

- Dec. 25** — Film: "It's a Wonderful Life" 7 p.m., Screening Room
Dec. 26 — Kirkmount Concert, Rehearsal Hall
Dec. 27 — Film: "Snow Riders 2" Warren Miller 7 p.m., Screening Room
Dec. 28 — Nachtmusik Concert 7:30 p.m., Rehearsal Hall
Dec. 29 — Clay Workshop 12-1:30 p.m., Art Shack
- Dec. 30** — Print Workshop 12-1:30 p.m., Art Shack
 Jerry Warren Clinic 1-2 p.m. Location: Wasatch Room
Dec. 31 — Paper Workshop 12-1:30 p.m., Art Shack
Jan. 1 — Robert Redford Film Series, "Hot Rocks" 12 p.m., "The Sting" 3 p.m., "A River Runs Through It" 7 p.m., Screening Room
Jan. 2 — Cellos in Concert 7:30 p.m., Screening Room

are tickets left for purchase at the door. The action is scheduled to begin around 9 p.m.

The Foundry Grill will serve its regular menu until 5 p.m. at which point a limited

ed New Year's menu with specials will be served. The Owl Bar will offer a limited Foundry Grill menu and complimentary party favors just before midnight. Moxie Tonic will play until 1 a.m.

For a more romantic evening, the Tree Room will celebrate with two separate seatings. The first will seat from 5 p.m. to 6 p.m. for a four course tasting menu created by award-winning chef Trey Foshe. The cost is \$75 per person. The second seating will begin at 8:30 p.m. and offer a six course tasting menu with full entertainment featuring a live band, party favors, midnight toast and free admission to the New Year's Eve party in the Sundance Rehearsal Hall.

This cost is \$135 per person. For more information on New Year's Eve at Sundance, call (801) 225-4107.

Free concerts

Music makes everything more festive, so don't miss two free musical concerts by Kirkmount on Saturday and Nachtmusik on Monday.

Kirkmount is an internationally acclaimed group of musical brothers who revive their homeland of Nova Scotia through the Celtic music of their ancestors. They have performed to packed audiences at Sundance during the summer and autumn. Most recently, they performed with

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Kurt Bestor in his Christmas concert series at Abravanel Hall in Salt Lake City.

The free concert will take place in the Rehearsal Hall in the Sundance Village at 6:30 p.m. and is perfect for family holiday entertainment.

Monday, Utah's premiere

chamber orchestra, Nachtmusik, dressed in powdered wigs and ruffles of the 1700s will perform in the Rehearsal Hall at 7:30 p.m.

An additional musical concert featuring Cellos in Concert directed and performed by Gayle Smith will take place at 7:30 p.m., Jan. 2 in the Screening Room.

For more information, please call (801) 225-4107.

SUNDANCE

Continued from C1

rental and retail shops, and a skiers' cafeteria. The Sundance Grocery and Catalog Store are neighbors. The grocery sells food products from Sundance Farms as well as takeout deli items. The catalog store features handmade clothing, jewelry, crafts and Sundance signature items. You'll need to arm yourself with cash or willpower before entering.

Steps away are the stunning Rehearsal Hall and the Screening Room, which contains gallery space and a 140-seat theater. One recent program at the Screening Room featured an exhibition of artwork by actor Dennis Hopper and a retrospective of his films.

The Owl Bar is the focus of the resort's after-ski scene. Its tiny size belies its big story. The bar once was a gathering place for outlaw Butch Cassidy's Hole-in-the-Wall Gang. Built in the 1890s in Thermopolis, Wyo., the Victorian rosewood bar was moved to Sundance in 1994. Musicians perform each night, but feel free to grab the mike and sing along. Of course, you may have to wrest it from one of the Owl Bar's gregarious servers first.

In the Tree Room, wooden walls are lined with black-and-white stills from "Butch Cassidy and the Sundance Kid," the 1969 movie, starring Paul Newman and Redford, that inspired the 29-year-old resort's name.

Decorated with Western memorabilia and American Indian art culled from the actor's collection, the restaurant's romantic setting has made it the place for proposals and other special occasions.

The Foundry Grill, the resort's casual restaurant, is a handsome space, dominated by an enormous stone fireplace and dramatic mountain views. On this Sunday, a jeans-clad Susana Berrondo brushes boldly colored oils onto a large canvas while guests shuttle plates heaped with bacon, bread and other brunch fare from the buffet to their tables. Berrondo is wedged in a corner near the restaurant's rotisserie, where, she says, "the light stinks," but that is the Mexican artist's only complaint about Redford's arts community.

The Foundry Grill and the Tree Room are overseen by rising chef Trey Foshee, who was most recently dishing it out at the Bay Terrace at Mauna Lani Bay Hotel & Bungalows on Hawaii's Big Island.

Foshee is as smitten with the resort as it is with him. The Hawaiian-born chef, whose simple and creative dishes are suited to the or-

ganic focus of Sundance Farms has become an ardent snowboarder.

The young chef is notorious: being first up the hill when the open. An inventory check at the claw Cabin is his excuse to be on top of the mountain on a sunny morning.

"Let's barbecue today," Trey suggests Randi Davis, who runs mountaintop outpost.

Trey tucks her order for hamburger meat and buns into a pocket of his parka as he heads back out the door.

"He could have used the phone," Davis muses, "but then he wouldn't need his board."

Davis has arguably the best at Sundance. During the winter months, she warms skiers and snowboarders with bowls of chili and cups of mango cider. When the snow melts, she exercises Redford's horses.

Spring will come too soon for Foshee and other downhill devotees. It will be planting time at Sundance Gardens.

"At Sundance, I feel very lucky to have my own farm," Foshee says. "I also have access to local breeders who raise biologically sound game, which has so much more flavor than the commercial variety. It's really a chef's dream to have all these quality ingredients at your back door."

"We're growing the garden," Trey this year," Sprackland says. "It will be his varieties of carrots, beets and onions."

At Foshee's request and for the first time in Sundance Farm's short history, leeks will be planted. Sprackland also is expanding the selection of squashes and greens, adding dandelion and chicory greens for the chef.

For her own enjoyment — and for catalog sales — Sprackland is thinking green.

"We love our flowers, and they're beautiful, but we're really excited about expanding our grasses," she says.

"I think grasses sound boring to a lot of people. They're just so understated. But the whole cycle of grass is exciting, and the blooms are incredible."

While Sprackland may be best known for her dried arrangements sold through the Sundance catalog, this gardener is proudest of her system.

"We start from zero," she says. "We buy all the seeds, plant all the flowers, dry them, make the arrangements, pack them up and send them out."

"I mean, how many ways can you put together a bouquet or wreath?" she asks. "It is what you grow that makes it special."

Somewhere, Bob is beaming



GETAWAY

SUNDANCE



RICHARD PRICE, SKI UTAH

Visitors enjoy a sunny day on the snow-covered slopes of Robert Redford's Sundance Ski Resort.

Redford's dream is fully realized at resort

By Syd Kearney
Houston Chronicle

SUNDANCE — "Jump in," says Liz Sprackland, motioning visitors into her workshop.

Sprackland darts about the space like a hummingbird. She lights only long enough to straighten an herb-filled pot and flash a self-assured smile before fluttering on.

It's open house and opening day at Sundance Resort's Art Shack. Curious snowboarders still shaking off the powder and day-trippers with bellies bulging from Sunday brunch poke about the place as Sprackland and pals determine where to set up a refreshment table.

Within hours, the Art Shack will be filled with adults and children trying their hands at paper-making, jewelry design and flower arranging.

"I've never done this before" is the phrase heard most often.

Somewhere (alas, not here, not this day), Robert Redford is beaming.

Sundance Resort, in the Wasatch Mountains, about a one-hour drive southeast of Salt Lake City, is Mr. Redford's baby. In this part of Utah, "Mr. Redford" is what the staff calls the boss on first reference; all later references are to "Bob."

Sundance is a reflection of Redford and his lifestyle, blending great physical beauty with the arts and outdoor recreation.